

ALL OUR MEATS, SEAFOOD & GAME ARE
COOKED OVER FIRES OF OAK, APPLE &
HICKORY WOODS.

ASADOR
THE ART OF BARBECUE FOOD

SET DINNER MENU

STARTERS

SOUP OF THE DAY

SERVED WITH HOUSE BREAD

ASADOR WINGS

CELERY STICK, BLUE CHEESE SAUCE

CHARGRILLED OCTOPUS

CUCUMBER AND MOOLI SALAD, MANGO SALSA, ROMESCO

ASADOR PIL PIL

ROASTED ARGENTINIAN PRAWNS, CHARRED FOCACCIA

CELERIAC & CHARRED PEAR

YOUNG BUCK, WALNUT VINAIGRETTE

MAINS

CHARGRILLED WICKLOW VENISON SADDLE

SWEET POTATO, CEPES, BURNT FIG, CHESTNUT JUS

FISH OF THE DAY

PLEASE ASK YOUR SERVER FOR TODAY'S OFFER

PUMPKIN & SMOKED HEGARTY CHEDDAR PIE

MASH POTATO & GRILLED PUMPKIN

FIRE ROAST CHICKEN SUPREME

LENTIL CASSOULET, PARSNIP PURÉE, CHARGRILLED SALSIFY

STEAKS

FILLET (8 OZ)

STRIPLOIN (10 OZ)

AVAILABLE SAUCES: CHIMICHURRI, SMOKED BÉARNAISE, PEPPER
SAUCE, BARBECUE SAUCE, BONE MARROW GRAVY
- 2 € CHARGE FOR ADDITIONAL SAUCES -

DESSERTS

VALRHONA CHOCOLATE FONDANT

VANILLA ICE CREAM

ALMOND & QUINCE TART

WHISKEY CARAMEL SAUCE, RAISIN PUDDING ICE CREAM

ASADOR SUNDAE

HOME MADE ICE CREAMS & SORBET, CHOCOLATE SAUCE, ORANGE

ASADOR CHEESE PLATE

CRACKERS, PEAR CHUTNEY

SIDES 4.95

ASADOR CHIPS

MAPLE ROAST PARSNIP & BACON

GRILLED BABY BEETROOT, CRÈME FRAICHE

ROCKET AND SHAVED MANCHEGO

CORN ON THE COB

MEATS McLoughlin's Butchers | FRESH SEAFOOD Doran's of Howth Pier, Dublin, Mourne Seafoods | FRUITS & VEGETABLES Caterway, Dublin

Some of our dishes contain one or more of the 14 food allergens as identified by the HSE. If you have a food allergy, please ask a member of staff & we will be happy to advise if your dish of choice contains one of these.
Please note we apply a discretionary 12.5% service charge for parties of 6 or more.